MAGIC CITY

COOK BOOK.

It's not a matter of prejudice--not a matter of favor--that brings people to this store--it is cold, stern fact. People wouldn't come here any more than to any other store unless there were reasons for it; and there are good and sufficient reasons, for we are certainly getting the business, and getting it on merit. And that merit consists in selling dependable goods at small profit prices--not talking constantly about it, but doing it; and keeping, of such goods as we do keep, a large supply for people to choose from. And the people appreciate our efforts to give the most and the best for their money, and that's why they are taking advantage of our

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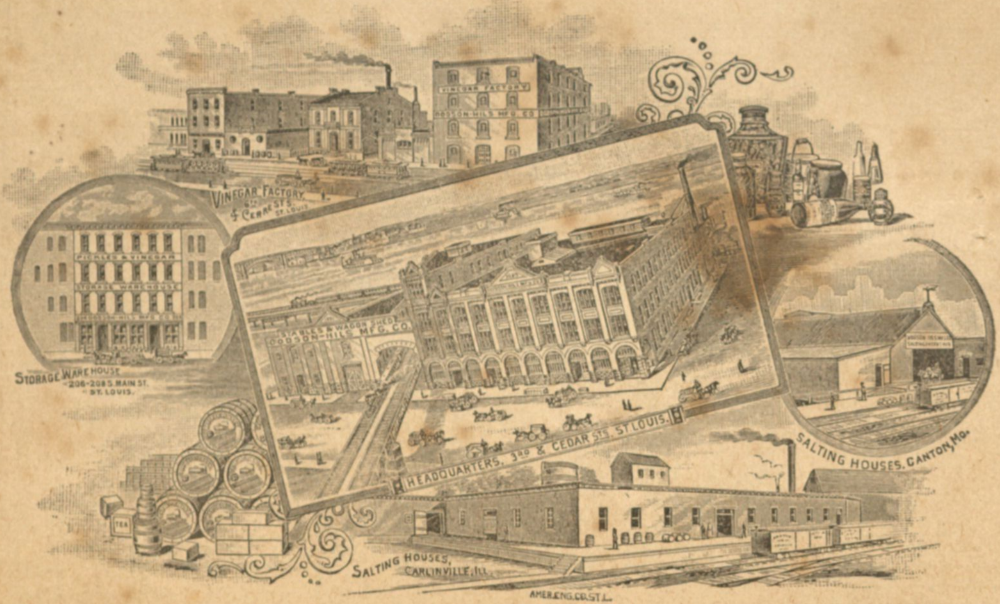

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Magic City Cook Book

TRIED RECIPES

Collected
From ==

THE HOUSEKEEPERS
OF BIRMINGHAM.

Brazeal Publishing Company, Printers,
Birmingham, Ala. 1894.

Preface.

Bone and Skin, two millers thin,
Would starve us all, or near it;
But be it known to Skin and Bone,
That flesh and blood can't bear it.

—**Byron.**

MAGIC CITY COOK BOOK.

SOUPS.

"She gave them some broth, without any bread."
—*Mother Goose.*

TOMATO SOUP.

Stew and strain 1 can tomatoes, or 6 ripe ones; add 1 tablespoonful butter, ½ tablespoonful sugar, salt and pepper; boil 1 quart milk, stirring in—a little at a time—1 tablespoonful flour. Just before serving, and before the tomatoes have been added to the milk, stir into the tomatoes ½ teaspoonful soda. This prevents curdling. A few crackers are an improvement.

POTATO POTAGE.

After the beef-stock has boiled 3 hours, add 3 large, peeled potatoes; then mash them fine, and add chopped parsley and seasoning to taste. One-half gallon of stock to 3 large potatoes.

Soup-bone has no nutriment—nothing but bone and gristle. Flank is best for soup.

JULIENNE SUPERFINE.

Cut into long shreds 2 carrots, 2 turnips, 2 leaves celery, 1 leek, ⅛ of a cabbage, ½ an onion; brown all in 1 ounce of butter; moisten with 1½ quarts beef-stock, and season to suit the taste. Let all cook 40 minutes; then add 1 tablespoonful cooked green peas, and same of beans; boil up again, and serve.

PUREE OF SPLIT PEAS—(SOUP).

Place a good-size piece of beef in a saucepan, with ½ gallon cold water, on the fire. When it comes to a boil, skim off all the scum. After boiling a few moments, add 1 chopped leek. After all this has boiled 2 hours, add 1 large cupful split peas. Let cook 2 hours; then strain all the broth, thin with water, and season with salt, pepper and butter (size of a walnut). Serve with croutons. (Croutons are made of bread cut in small squares and browned in butter).

POTATO SOUP.

Half a dozen large potatoes sliced thin, 1 quart water. Cook until tender. Add 1 pint rich sweet milk, thicken with flour or corn-starch, add butter size of an egg. A little rice or macaroni may be used, but it is not necessary. This soup is good for invalids.

TOMATO SOUP.

One quart can tomatoes, 1 pint hot water, 1 tablespoonful sugar, 1 teaspoonful salt, 4 cloves, 4 pepper-corns. Put all on to stew; let it cook until soft enough to strain easily. Put 1 tablespoonful butter in saucepan, melt slowly, then add 1 tablespoonful chopped onion; let it cook until onion is yellow. Add 1 tablespoonful flour, then slowly add hot tomato mixture, and 1 tablespoonful chopped parsley. Cook until slightly thickened, or

Eddy's Triple Extracts are as natural as the fruit itself.

let it simmer 10 minutes. Strain through a sieve, and serve at once with croutons.

Croutons.—Cut stale bread into cubes ½-inch square. Toast in oven, and serve in fancy dish with spoon.

DUCHESS SOUP.

One quart milk, 1 slice carrot, a slice onion, blade mace. Put on to cook in double boiler. Melt 2 tablespoonfuls butter, add 2 tablespoonfuls flour; slowly strain the hot milk over flour and butter. Add 1 heaping tablespoonful grated cheese; stir 3 minutes. Take from the fire. Beat yolks of 2 eggs thoroughly; very slowly pour hot soup on eggs. Season with salt and pepper. This cannot be reheated.

In fine pastry it is necessary to use the best extracts. Use Eddy's.

FISH AND OYSTERS.

"It is unseasonable and unwholesome in all months that have not an R in their names, to eat an oyster."—*Butler*.

OYSTER PIE.

Two and a-half dozen large oysters, 3 tablespoonfuls butter; salt and pepper to taste. Line the pan with pastry—a layer of oysters and seasoning, then a layer of pastry, another layer of oysters. Pour over the whole pint boiling water, then add top crust. Bake in a hot oven.

FRIED OYSTERS.

Select large oysters; drain and spread on a cloth, to absorb all moisture. Beat well two or three eggs, and season with pepper and salt. Roll some crackers, and dip oysters in the egg, and then in the crumbs—then again in the egg and cracker crumbs. Drop into boiling lard, sufficient to cover them, and cook till of a light brown.

BROILED FISH.

Clean fish, and wash with wet cloth. Mackerel, white fish (small) and blue fish are best for broiling. Use wire broiler, grease with salt pork, laying in fish so that the thickest part will be in hottest place. Cook until entirely done on bone side, turn it over and brown fish slightly. Serve with maitre d'hotel butter.

BAKED FISH.

Dress the fish and have head left on. Stuff with oyster dressing, made as follows: Melt 1 tablespoonful butter, mix thoroughly with a cup of cracker crumbs, ½ teaspoonful salt, and ½ saltspoonful pepper. Dip raw oysters in seasoned crumbs, pack them in fish, sew up slit; skewer into shape of letter S (as if swimming); grease the bottom of a pan, put in the fish, sprinkle with salt and pepper. Bake in a moderate oven. Serve with egg sauce.

Egg Sauce.—Melt 1 tablespoonful butter, stir in 2 tablespoonfuls flour, on to this slowly pour 1 pint hot water; season. Boil three eggs hard, cut in slices across, add to sauce and pour around baked fish.

Eddy's Extracts are made from the purest materials.

CROQUETTES.

OYSTER CROQUETTES.

For oyster croquettes, ½ pint raw oysters, ½ pint cooked veal, 1 heaping tablespoonful softened butter, 3 tablespoonfuls fine cracker crumbs, the yolks of 2 eggs, 1 teaspoonful onion juice, 1 saltspoonful salt, ½ saltspoonful pepper. Oysters and veal should be chopped fine. The cracker crumbs should be sifted, using the dust. The yolks of the eggs should be beaten until smooth; then they should be used for egging and crumbing process. A tablespoonful of the mixture is shaped into the regulation cylinder; roll in crumbs, then the eggs, and again in the crumbs, and fry in lard hot enough to brown a piece of bread while you count forty. They are perfectly delicious.

Eddy's Reliable Baking Powder is absolutely pure. Every package is guaranteed.

SALMON CROQUETTES—NO. ONE.

Half can salmon, bone and skin; pour off liquor and mash fine; take half as much potato as salmon; break in 2 eggs; 1 tablespoonful of Worcestershire sauce, salt and pepper. Beat all thoroughly, roll into shape. Dip in egg and bread crumbs and fry in lard. Excellent.

SALMON CROQUETTES—NO. TWO.

Take 1 can of salmon, 2 medium sized potatoes, boiled and mashed with the salmon; season with salt and pepper, make into cakes and fry in hot lard.

OYSTER LOAVES.

Cut off carefully the end of a loaf of baker's bread, reserving the end; scoop out the crumbs inside the loaf, leaving the crust entire. Fill the loaf with hot oysters fried, as given above, leaving room for slices of pickle. Carefully replace the end cut off. If the oysters are hot, and the loaf well covered, they can be carried quite a distance or eaten sometime after being prepared without getting cold. This is nice for a hasty lunch or a late supper. One dozen oysters will fill an ordinary sized loaf.

Wherever Eddy's Reliable Baking Powder is used, the trade will have no other.

DEVILED SALMON.

Take 1 can salmon, drain it and chop fine; make a nice cream sauce, seasoned nicely with pepper, salt and butter; mix thoroughly with the salmon. Put in shells, sprinkle over the top with cracker crumbs, put in the oven until nicely browned.

POTATO CROQUETTES.

One pint hot mashed potatoes, 1 tablespoonful butter, ½ saltspoonful pepper, a little cayenne, ½ teaspoonful salt, ½ teaspoonful celery salt, few drops onion juice (or simply mashed potatoes, butter, salt and pepper), and yolk of 1 egg; mix thoroughly and beat well. Let stand until cold. When cold form into cylinders. Crumb, egg, and crumb and brown in deep fat. Dry on paper. Serve hot.

CHICKEN CROQUETTES.

Cut 1 pint cooked chicken fine. Season with ½ teaspoonful celery salt and a little cayenne, 1 saltspoonful pepper, ½ teaspoon onion juice, and 1 tablespponful lemon juice. Make sauce as follows: Melt 1 tablespoonful butter, add 2 tablespoonfuls flour, add very slowly 1 pint hot milk. Cook until slightly thickened. Add salt and pepper. Mix this sauce with chicken mixture. Set away to cool. When cool shape into croquettes. Crumb, egg and crumb. Brown in deep fat. Dry on paper and serve hot.

If you will use Eddy's Reliable Baking Powder, you will not have bad luck with your cooking.

CHICKEN QUENELLES.

Use the breast of 1 chicken, ½ calf's brain, ¼ cupful cream or milk, 1 large tablespoonful bread crumbs, 1 large tablespoonful butter, 1 egg, 1 teaspoonful salt, ½ saltspoonful pepper, a little nutmeg, ½ teaspoonful lemon juice. Clean brains by washing in cold water. Tie in a piece of cloth. Boil for ½ hour in boiling salted water. Let cool. Chop chicken fine, also brains; add seasoning. Cook the bread crumbs and milk together, about 3 minutes. Add butter to bread and milk. Add egg to meat, then add bread mixture. Mix thoroughly. Set away to cool. Put 1 pint of white stock on to boil. Butter the bottom of a frying pan. Dip 2 tablespoons in hot water; shape quenelles (of bread mixture, chicken, &c.) in 1 spoon and slip them off to the other; then put in pan and let all brown. When browned, cover with boiling stock. Simmer (not boil) for 10 minutes, covered closely. Serve with bechamel sauce.

Bechamel Sauce.—Melt 1 tablespoonful butter, add 1 tablespoonful flour, very slowly add ½ cupful cream or milk and ½ cupful stock. Season with salt and pepper. Beat yolk of 1 egg and add just before serving.

SWEET-BREAD CROQUETTES.

One set sweet breads, ½ cupful chopped chicken or turkey breast, ⅔ pint boiling cream, 1 small cupful stale bread crumbs, 1 small onion, 1 dessertspoonful chopped celery or celery seed, ¼ lb. butter, 1 teaspoonful chopped parsley. Salt, cayenne pepper and nutmeg to taste. Pour boiling cream over bread crumbs and mash smooth. Parboil sweet breads and chop very fine, grate onion, chop chicken very fine, and mix all ingredients well together. When cold shape as pears, roll in beaten egg, then in bread crumbs, and fry in deep lard.

FRICCASSEE BRAINS.

One set brains to four people. Scald with boiling water without breaking skins, and put on ice until very firm, then slice about the thickness of oysters and dip into egg and cracker crumbs, and fry as oysters. Serve with tomato sauce.

We are supplying Eddy's Extracts and Baking Powder to the finest trade. Ask your grocer for them.

MEATS AND POULTRY.

"Heaven sends us good meat, but the Devil sends us cooks." —*Garrick.*

BROILED STEAK.

Wipe with damp cloth, remove the skin and the bone; grease wire broiler with fat, lay in the meat, and broil over hot coals (turning constantly), from five to eight minutes if liked rare, from eight to ten if liked well done. Serve on *hot* platter, with maitre d'hotel butter.

Maitre d'Hotel Butter.—Scald a bowl with hot water, cream ¼ cup butter, ½ teaspoonful salt, ½ saltspoonful pepper, 1 tablespoonful parsley (if liked), and 1 tablespoonful lemon juice; mix well, and serve on hot steak or broiled fish.

ROAST CHICKEN OR TURKEY.

Singe, remove the tendons in the leg, stuff with oyster or bread stuffing (seasoned highly), cut out neck, fasten skin back, skewer into shape, and dredge with flour and salt, after rubbing lard over chicken. Roast about 20 minutes to every pound, in hot oven. After the first ½ hour, baste with 1 tablespoonful butter in cup of hot water.

ROAST BEEF.

Wipe meat with wet cloth, then remove skin, dredge with salt, pepper and flour; grease rack with suet, place the meat upon rack with suet (or grease) in pan. Start in a *very* hot oven, then let the oven cool slightly until you have a moderate heat. Cook 15 minutes to every pound if liked rare, 20 minutes if liked well done. Serve with Yorkshire pudding.

Yorkshire Pudding.—Beat 3 eggs lightly, add 1 scant teaspoonful salt, 1 pint milk; pour this mixture slowly on ⅔ cup flour. Bake in hot muffin rings 45 minutes; after first ½ hour, baste with drippings from roast beef every 5 minutes. Serve with roast beef.

When you buy extracts, be sure and specify **Eddy's Triple.**

STUFFED BEEFSTEAK.

Stuffed beefsteak is as nice for dinner as a much more expensive roast, and it can be prepared from a rather poor flank or round steak. Pound well, season with salt and pepper, then spread with a nice dressing; roll up and tie closely with twine, put in a kettle with a quart of boiling water. Boil slowly for 1 hour. Take out and place in a dripping pan, adding the water in which it was boiled, basting frequently until a light brown, and making gravy of the drippings. Or, you may put it at once into the dripping pan, omit the boiling proccss; skewer a couple of slices of salt pork on top, add a very little water, baste frequently, and if it bakes too rapidly, cover with a dripping pan.

Yorkshire Pudding.—Beat up 4 eggs, and mix with them by degrees 4 dessert-spoonfuls flour; beat to a smooth paste, and add 1 quart new milk and a little salt. When the meat has been baking till about half done, pour out the gravy and put the pudding into the pan, under the meat. Set back in the oven until the meat is done. The meat ought to be raised on a wire stand so that the gravy will drip on the pudding.

Eddy's Triple Extracts can be had in any flaver.

BRUNSWICK STEW—ONE GALLON.

Water sufficient for 1 gallon, 1 slice fat bacon, 1 chicken, 1 onion sliced, red and black pepper to taste. After boiling an hour add ½ dozen Irish potatoes, mashed smoothly, 1 quart tomatoes sweetened just enough to take off the acid, 1 pint corn, 1 pint beans well boiled before putting in. Add bread crumbs and butter just before serving to thicken sufficiently.

BAKED HASH.

Take cold fresh meat of any kind that has been previously cooked, pass it through a meat chopper or boil until it can be shredded, mix with two boiled Irish potatoes well mashed, 1 egg, 1 onion minced fine. Season with pepper and salt and mix with it the gravy left from the roast, or milk, to prevent its being too dry. Put in a dish and bake a light brown.

"OLD-FASHIONED" STEAK.

Beat the steak until tender, cut in small pieces and drop in cold water. Roll in flour, season with salt and pepper and fry in hot lard like chicken.

PANNED STEAK.

Beat the steak, have a skillet very hot and perfectly dry. Put in the steak, and as soon as it is seared on one side, turn over. Season the seared side with butter, salt and pepper; turn and season again. The oftener it is turned and seasoned the better.

PILLAN.

Boil a fowl until done, then boil 1 pint rice in the water the fowl was boiled in. When rice is boiled, put in fowl with 1 onion, a blade of mace, some whole pepper and salt. When it is boiled sufficiently, put fowl in a dish and pour rice on it. Boil several eggs hard and slice over fowl. Good way to utilize a tough fowl.

BAKED TONGUE WITH TOMATO SAUCE.

Parboil a fresh tongue in salt water until done enough to peel. Make a sauce of about 1 dozen ripe tomatoes, 1 large onion, black pepper and salt. Stew 15 or 20 minutes. Put the tongue in a baking pan, pour over it the sauce, and bake a nice brown.

COLLARED BEEF.

Rub each piece of meat lightly with salt, put in a tub on an inclined board. Pickle—10 pounds salt, 2 pounds sugar, 4 ounces saltpetre. Put in a vessel with 4 gallons water. Boil and skim until clear. When clear, pour in a vessel to cool. Pack meat in a tub and weight it down and pour over the pickle when thoroughly cold. Enough for 100 pounds of meat.

Eddy's Triple Extracts are cheaper, owing to their superior strength

TURKEY STUFFING.

One pint of oysters, 2 stalks of celery, 1 raw egg, ⅔ cup butter. Chop all very fine, mix with bread and season with salt, pepper and nutmeg.

Gravy.—Boil the jiblets until tender, chop fine, season and thicken the gravy with tablespoonful of flour wet up in a little cold water.

VEAL LOAF.

Four pounds veal, ¾ pound pork, chopped fine, 3 cupfuls cracker crumbs, 3 well beaten eggs, a medium-sized piece of lemon and 3 tablespoonfuls water Season with salt, pepper and cinnamon. Bake 3 hours and baste often.

Mint Sauce.—Chop a bunch of mint very fine, mix it with a teaspoonful white sugar. Add ½ teaspoonful salt, pinch of black pepper, rub well together and pour 6 tablespoonfuls vinegar over a little at a time until thoroughly mixed.

Tomato Sauce.—One can tomatoes, 4 tablespoonfuls vinegar, 2 tablespoonfuls sugar, 1 tablespoonful flour, 1 tablespoonful butter, 1 onion. Stew until in a pulp; strain through sieve; season with red and black pepper and salt to taste. Serve over croquettes and cutlets. Mushrooms may be added if desired, chopping very fine.

French Mustard.—Six onions (large) cut in slices, pour over them 1 pint vinegar; let it stand 24 hours; strain off vinegar; mix into it 1 box mustard; sugar, salt and black pepper to taste; lump butter the size of half an egg or 1 tablespoonful olive oil; put into bowl and set it into a pan of hot water; let it cook until thick, stirring constantly. Put into a jar and it will keep for years.

PICKLES AND SALADS.

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."—*Spanish Proverb.*

TOMATO CATSUP.

One peck ripe tomatoes, boil until done, strain through a seive, add 1 ounce mace, 1 ounce salt, 1 ounce cloves, pulverized; 2 tablespoonfuls ground mustard, 2 teaspoonfuls ground black pepper, 1 teaspoonful cayenne pepper, ground. Mix all thoroughly, and boil four hours slowly. Let it cool, add 1 pint good cider vinegar, bottle and seal.

GREEN CUCUMBER PICKLE.

Green the cucumbers in vinegar and water, half and half, with a piece of alum the size of a walnut. Cover while greening with grape leaves. Peel and slice the onions, scald with boiling water. Three gallons cucumbers, 12 large onions, 1½ gallons cider vinegar, 2 tablespoonfuls each of black mustard seed, white mustard seed, ground ginger, ground mace, celery seed, cinnamon, tumerace, 4 pounds brown sugar. Stir the sugar and spices in the boiling vinegar and pour over the cucumbers and onions, mixed in jars.

SWEET PEACH PICKLE.

To 7 pounds fruit put 3 pounds sugar, 1 quart or more vinegar. Spices to taste. Let vinegar, spices, &c., come to a boil, put in peaches. Only let them remain in a few minutes.

We will ask that you try Eddy's Reliable Baking Powder.

CABBAGE CHOW-CHOW.

One gallon cabbage chopped very fine, 1 handful salt; let stand 12 hours. Then strain through cheese cloth, squeeze hard and extract all the juice. Add 2 teacupfuls brown sugar, 1 teacupful mustard seed, 1 tablespoonful cloves, 1 tablespoonful spice, 2 tablespoonfuls ground celery seed. Cover well with vinegar and let boil 15 minutes. Put up in air-tight jars.

PICKLE.

One gallon cabbage, ½ gallon green tomatoes, 1 quart onions, 1 pint green pepper, all finely cut up and well mixed; 4 tablespoonfuls mustard, 2 tablespoonfuls salt, 2 tablespoonfuls ginger, 2 tablespoonfuls cloves, 2 tablespoonfuls cinnamon, 1 tablespoonful celery, 1 tablespoonful turmeric, 1½ pounds sugar, ½ gallon good vinegar. Boil half an hour.

WATERMELON PICKLE.

Ten pounds rind boiled in pure water till tender, drain off the water, make a syrup of 2 pounds of white sugar, 1 quart vinegar, ½ ounce cloves, 1 ounce cinnamon. Pour over the rind three days in succession, boiling hot.

WATERMELON RIND SWEET PICKLE.

Peel the rinds, soak them 2 days in salt water and 2 days in clear water and 1 hour in strong alum water, rinse well, and boil in clear water until a straw can be stuck through them. To 6 pounds of rind add 3 pounds of sugar, 1 quart vinegar. Flavor with cloves. Pour the vinegar from them and bring it to a boil, and pour it back on them for 4 or 5 mornings.

Eddy & Eddy have been years perfecting their celebrated Extracts and Baking Powder.

GREEN TOMATO PICKLE.

Take 16 pounds green tomatoes sliced, 7 pints vinegar, 6 pounds brown sugar, ½ pound white mustard seed, 2 tablespoonsful flour of mustard, ½ pound onions peeled and cut very fine, ½ ounce mace, 2 ounces cinnamon, 4 ounces black pepper well beaten, 1 ounce allspice, ½ ounce cloves, 5 ounces salt. Boil all together for 1½ hours. Celery seed is an improvement, also ginger. Onions are preferred by many.

MANGO PICKLES.

Take ½ bushel of green cantaloupe melons, split on one side. Put in a jar or keg, a layer of salt and a layer of melons. When ready to make remove the seed and soak in clear water, changing evening and morning till fresh. Then boil till tender in mixed vinegar and water. When cool, stuff with cabbage, to which add ¼ pound each of white and black mustard seed and celery seed, 1 small box mustard and sugar to taste. Have your jar half full vinegar, seasoned with ¼ pound allspice, 2 large onions stuck full of cloves, a large box mustard, ¼ pound stick cinnamon, 1 ounce mace, and sugar to make very sweet.

CHOW-CHOW.

One and a half dozen cucumbers, 1½ dozen onions, 8 green peppers, 2 heads cabbage. Chop all up, sprinkle with salt, and let stand all night. Squeeze the water out, put in a kettle with ½ ounce of turmeric, 1 ounce celery seed, 1 ounce mustard seed, ¼ pound Colman's mustard, 1 pound sugar. Cover with vinegar and boil until it thickens.

No matter how particular you may be, if you use Eddy's Triple Extracts they will suit.

CABBAGE PICKLE.

Half or quarter large cabbage heads, pour on them boiling salt water, and let them stand a day and night, drain and sun them for two days, turning them often. After the bleaching, lay them in a kettle and pour on cold water and let them boil five minutes, take them out and drop them in cold water, let them stay all night, then sun them five hours, pack them in a jar, adding to the vinegar cloves, allspice and black pepper, 1 cupful of each; 1 handful horse raddish, and same of garlic, 2½ spoonfuls mustard and the same of turmeric. After standing 10 days, pour out the vinegar and add to it 1 pound brown sugar and return it to the jar. In 3 days they will be fit for use. This makes 2 gallons of pickle.

CUCUMBER MANGOES.

Two dozen large cucumbers. Cut a square piece from the sides, removing with spoon the seeds and soft part, after which put the square piece in place. Lay them in salt water five hours, after which remove them, wipe and make the filling. Filling—2 heads of cabbage chopped fine, 12 green peppers, 12 onions, 2 ounces celery seed, 2 ounces white mustard seed, 1 ounce black pepper, 1 ounce salt, 1 large cupful sugar. Add 12 green tomatoes and mix with 2 gallons vinegar and 3 pounds sugar.

Our Extracts and Baking Powder are endorsed by the highest authority for purity and healthfulness.

OYSTER SALAD.

If the cove oysters are used, take the oysters from 1 can and drain off the liquor. Mince fine with a fork, then add the grated yolks of 2 hard-boiled eggs, ½ cupful cracker crumbs, melted butter (tablespoonful before melted). Season with celery seed, pepper, mustard, salt and vinegar to taste. Chop up pickle very fine and mix with it. If after sufficient vinegar is added the salad is too stiff, add a little oyster liquor. Put in a dish garnished with parsley and chop up the white of the eggs on top of salad.

PICKLED OYSTERS.

One gallon oysters, wash well in their own liquor, then put them in a kettle, strain the liquor over them, add salt to your taste, let them come just to the boiling point, or until the edges curl, take out with a skimmer and lay on a dish to cool; put a sprig of mace and ½ ounce whole pepper in the liquor and let boil until no more scum rises, skimming off the scum as fast as it rises; pour out and let cool; when cool add ½ pint strong vinegar, place oysters in a jar and pour liquor on them.

SHRIMP SALAD.

Two eggs, 1 teacupful vinegar, 1 spoonful mustard, 1 tablespoonful butter. Cook the dressing until thick and pour over the shrimp hot.

CHICKEN SALAD—NO. ONE.

To 1 large hen boiled and chopped fine add 6 hard-boiled eggs, ¼ pound butter. Season with mustard, vinegar, pepper and salt to taste. Melt the butter and cream it with the yolks of the eggs, add seasoning and the whites chopped fine.

No one need have any fears in using Eddy's goods. They are made from absolutely pure materials.

CHICKEN SALAD—NO. TWO.

One pint of cold boiled or roasted chicken, the same amount of celery (or ½ as much celery as chicken). Cut chicken into dice. Scrape and wash celery, cut into pieces ¼ inch square. Mix with French dressing or mayonnaise dressing. Serve on lettuce leaves, a tablespoonful on each leaf.

French Dressing.—Yolks 3 eggs beaten, 1 teaspoonful mustard, 2 teaspoonfuls salt, a little cayenne, a scant tablespoonful sugar, 2 tablespoonfuls butter, 1 cupful cream or milk, whites 3 eggs beaten stiff. Cook in double boiler. Last, after cooking, add ½ cupful vinegar. This will keep for weeks if kept covered in glass jars.

You cannot afford to use inferior extracts. Eddy's are cheaper in the end.

SALMON SALAD.

Turn out a can of salmon into a dish and pour over it a dressing made as follows: Yolks 2 hard boiled eggs rubbed fine, 1 teaspoonful mustard, 1 teaspoonful salt, the yolks 2 raw eggs beaten into the other, 1 dessertspoonful sugar, a lump melted butter and enough vinegar to thin.

SALAD DRESSING—NO. ONE.

Four eggs, 1 tablespoonful mixed mustard, 5 tablespoonfuls vinegar, ½ teaspoonful salt, a little pepper. Beat the eggs up light and mix all together. It must be cooked in a double vessel and stirred constantly until it thickens.

SALAD DRESSING—NO. TWO.

Two eggs well beaten, 1 tablespoonful butter, 2 tablespoonfuls sugar, 2 tablespoonfuls sweet milk, 1 teaspoonful mixed mustard, a little salt and pepper, 1 teacupful vinegar. Mix well and let it boil quickly ten minutes, stirring constantly. Let it cool before using.

MAYONNAISE DRESSING.

Six eggs beaten until thoroughly mixed, 2 tablespoonfuls sugar, 2 teaspoonfuls pepper, 2 tablespoonfuls celery seed, ½ teacupful mixed French mustard, 2 teacupfuls vinegar, 1 cupful butter, melted. Put all this on the fire and let it simmer until it thickens to the consistency of thick cream or mush.

If you buy inferior baking powders you run the risk of spoiling your cooking and injuring your health. It is cheaper to buy the best. **Eddy's never fails and is absolutely pure.**

PREPARED MUSTARD.

One pint vinegar, 1 teaspoonful salt, 1 heaping teaspoonful sugar, 1 tablespoonful mustard, 1 teaspoonful flour. Mix thoroughly and pour on vinegar gradually to prevent lumping. Set on the fire and stir continually until very thick.

STUFFED EGGS—NO. ONE.

Cut in two hard boiled eggs, remove the yolks, chop and mix with them chopped cold chicken, lamb or veal, season and add gravy or the uncooked yolk of an egg, firmly fill in the cavities, level, put the two halves together, roll in beaten egg and bread crumbs, put in wire egg basket and dip in boiling lard. When slightly brown, serve with celery or tomato sauce. Season with salt, pepper, mustard and vinegar to suit the taste.

STUFFED EGGS—NO TWO.

Take 8 hard boiled eggs, cut half in two, take the yolks out and mash fine with 1 can potted ham, 2 potatoes, salt, pepper and a little celery salt. Stuff the whites with this, put on a dish and garnish with parsley.

MAYONNAISE.

Mix 1 teaspoonful dry mustard and 1 teaspoonful powdered sugar, ½ teaspoonful salt, a pinch red pepper, yolk 1 egg, 1 gill oil, putting in drop at a time, beating until thoroughly mixed; as it thickens, add lemon juice, or vinegar, little at a time.

FISH DRESSING.

Chop fine 12 hard boiled eggs, add 1 bottle best French mustard, ½ pound melted butter, pepper and salt to taste. Use on baked fish.

CHEESE STRAWS.

Four tablespoonfuls grated cheese, 1 tablespoonful butter and a small quantity of flour, just enough to make a very short dough. Roll out, cut into very narrow strips and bake quickly.

POTATO SALAD WITH FRENCH DRESSING.

Yolks 3 eggs well beaten, 1 teaspoonful mustard, 2 teaspoonfuls salt, ½ teaspoonful cayenne pepper, 2 scant tablespoonfuls sugar, 2 tablespoonfuls melted butter or olive oil, 1 cupful cream or milk, whites of eggs beaten to a stiff froth. Cook in double kettle, and cook till slightly thick, then add ½ cupful of hot vinegar. Have cold potatoes sliced thin, put a layer of potatoes, one of the dressing and the grated yolk of an egg. Repeat till all is used up.

Eddy's Triple Vanilla is made from the finest Mexican vanilla beans.

VEGETABLES.

GREEN CORN PUDDING.

Take 12 ears green corn and grate it. Add a quart sweet milk, ¼ pound fresh butter, 4 eggs well beaten, pepper and salt to the taste. Stir all well together and bake 1 hour in a buttered dish.

HOMINY PUDDING.

This is a good way to utilize the small hominy left from a meal: Mix with the hominy 2 eggs, previously beaten, a lump of butter (size of a walnut) and, if dry, a little milk. Season with salt, put in a dish and bake a light brown.

SARATOGA CHIPS.

Pare and cut Irish potatoes very thin, put them in cold water to soak over night. When ready, take them out of the water and wipe them dry, as they will not brown unless they are well dried. Have your lard about as you would for frying doughnuts, dropping in about 2 handfuls at a time, stirring all the time, so that they will brown evenly. The quicker they are cooked, so that they will not burn, the better they are. Add a little salt when you take them out of the fat.

BROILED TOMATOES.

Choose large, firm tomatoes, cut in halves, lay on a broiler, sprinkle with salt and pepper and set on coals, skin side down, until tender. When done, lift to a heated dish, put a lump of butter on each slice and serve very hot.

Eddy's Triple Extracts are cheaper, owing to their superior strength

SCOLLOPED POTATOES.

Peel and slice thinly 6 Irish potatoes, butter the bottom of a baking dish, put in a layer of potatoes, then pepper, salt, butter and a little flour, then add another layer of potatoes, also the butter, pepper, salt and flour, and so on until the dish is full. Cover all with milk, put in the oven and bake moderately for half an hour. It is better to keep them covered until soft, then remove the cover and let them brown nicely.

STUFFED POTATOES.

Six good sized potatoes, 1 gill hot milk, 2 eggs, 1 tablespoonful butter, 1 teaspoonful salt, a dash of pepper. Bake the potatoes till done, cut in halves, and with a spoon scrape out the potato into a hot bowl. Leave sufficient potato in the skins to keep them in shape. Mash the potatoes fine, add the butter, hot milk, salt and pepper. Beat until very light, then stir in the beaten whites of the eggs. Fill the skins with the mixture, heaping it up. Brush over with the yolks of the eggs and put in oven until golden brown.

You cannot afford to use inferior extracts. Eddy's are cheaper in the end.

"THE BEST RICE" RECIPE.

Pick rice clean and wash in 2 waters, not draining off the last water until you are ready to cook rice. To 1 cup of rice put 4 cups boiling water and a little salt. While water is boiling, sprinkle in rice slowly, so as not to stop the boiling. Boil hard for 20 to 25 minutes, keeping pot covered. Then when all the water is boiled out (and it is best not to pour off any) put rice on back of stove to dry and the grains to separate. Remember to boil hard all the time until you take it off. This allows each grain to swell and the motion prevents sticking together. Don't stir it, as this will cause it to fall to the bottom and burn. Don't add more water, either. Rice properly cooked should be snow-white, dry, soft and every grain separate.

BOSTON BAKED BEANS.

Soak 1 pint pea beans in cold water over night. In the morning put into fresh water. Simmer until soft enough to pierce with a pin, being careful not to let them cook too much (fall to pieces). When soft, add 1 saltspoonful soda, let boil up, then put into strainer and pour cold water over them to wash out soda. Into an earthen jar put 1 pound salt pork, put into pot in the beans. Mix one teaspoonful salt, 1 teaspoonful mustard with ¼ cup molasses, fill cup with hot water, when well mixed pour over beans. Add enough more hot water to cover them. Keep covered with water till last hour, then lift pork up to cover. Bake in oven 8 hours.

No matter how particular you may be, if you use Eddy's Triple Extracts they will suit.

LETTUCE SANDWICHES.

Keep a head of lettuce upon ice for several hours before using. Boil 4 eggs hard. When done take the yolks and mash smooth, adding 1 teaspoonful butter, ½ teaspoonful mustard, 1 saltspoonful red pepper, 1 saltspoonful sugar, salt to taste. Then add enough vinegar to make it easy to spread upon the bread. Cut in fancy shapes 12 pieces bread, cut thin and buttered. Upon 6 of these spread the dressing made from yolks. On the other 6 remaining pieces place the lettuce, after having chopped fine together with the white of the eggs. Pour over this two or more spoonfuls French or Durkee's salad dressing. Place 1 each of these pieces of bread on a plate but do not turn together. The lettuce must not be moved from ice and chopped until just before serving. This dish is not only refreshing in warm weather, but is a very pretty one for a luncheon. Radishes are sometimes served with the sandwiches.

EGG VERMICELLI.

Into a stew pan put 1 tablespoonful of butter. When melted add 1 tablespoonful flour (sifted). Then slowly pour on 1 pint hot milk, cooking until slightly thickened. Add a scant teaspoonful salt, and a saltspoonful salt and a saltspoonful pepper. Boil 3 eggs till hard, separate the yolks and whites, chop the whites very fine and add to the white mixture. Toast slices of stale bread, dip into hot salt water and right out again. Pour the white sauce over it, then last grate (or run through seive) the yolks over the whole.

Eddy & Eddy have been years perfecting their celebrated Extracts and Baking Powder.

BREAD.

"Here is bread, which strengthens man's heart, and, therefore, is called the staff of life."—*Matthew Henry.*

SALT-RISEN BREAD.

Scald 1 gill milk, add small ½ teaspoonful salt, and with corn meal make a mush and set to rise. The next morning take ⅔ pint warm milk, add pinch soda and ½ teaspoonful sugar, stir in sufficient flour to make a batter, add mush and set to rise. Take 1 quart flour, 1′ table-spoonful lard; mix with either milk or warm water, add rising, work well, mould into loves, set to rise, and bake.

Eddy's Triple Extracts can be had in any flaver.

BREAD.

Into a bowl put 1 tablespoonful butter, 1 scant table-spoonful sugar and 1 teaspoonful salt. Upon it pour 1 pint scalded milk When lukewarm, add 3 cupsful sifted flour and ¼ cupful yeast-cake dissolved in lukewarm water. This is the sponge, which should be set to rise about 7 o'clock in the morning, covered closely with pan and towel, and left to stand until 12 o'clock. At this time, add enough more flour to make a stiff dough and knead ½ hour on board. Return it to bowl, let stand until about 2 hours before tea time; then shape into rolls, place in pan and cover closely. Let rise until double their bulk. Bake in hot oven from 15 to 20 minutes.

BOSTON BROWN BREAD.

One cupful yellow corn meal, 2 cupfuls entire white flour (or Graham flour), 1 teaspoonful salt; mix thoroughly. Dissolve 1 teaspoonful soda in a little water (cold), add 1 pint sour milk; pour slowly onto dry mixture. Add ¾ cupful molasses, butter a 2 quart basin, put in mixture, steam 3 hours without removing top vessel, then bake in oven ½ hour. Serve hot.

WAFFLES.

One pint flour, 1 teaspoonful baking powder, ½ tea-spoonful salt, 3 eggs well beaten; to eggs add 1¼ cupfuls sweet milk, then slowly add liquid ingredients to dry, then last, add 1 tablespoonful butter, melted. Bake on hot irons.

THOMAS BREAD.

One tablespoonful butter, 1 egg, 1 teacupful sweet milk, 1 heaping tablespoonful sugar, 1 heaping teaspoonful baking powder, enough flour to make batter; bake 30 or 40 minutes. Make the batter stiff like cake, beat egg and sugar very light, then add milk, then butter, last flour. Bake in a well greased pan, put pan of water over the top until risen, then take it off to brown.

BOSTON BROWN BREAD—STEAMED.

One coffeecupful Graham flour, 1 coffeecupful corn meal, 1 coffeecupful sour milk, 1 coffeecupful sweet milk, 1 teaspoonful soda, 1 teaspoonful salt, ⅔ cupful molasses; steam 3 hours and then place in slow oven for ½ hour to brown.

Our Extracts and Baking Powder are endorsed by the highest authority for purity and healthfulness.

DESSERTS.

"It is the bounty of nature that we live; but of philosophy that we live well."—*Seneca.*

CHARLOTTE RUSSE—NO. ONE.

Whip 1 pint cream, flavored with vanilla, to a stiff froth, add to it the well-beaten whites of two eggs and ½ pound pulverized sugar; mix it all lightly and carefully together. Fill the Charlotte pan or pans and put them into the icechest to set. Cream is much more easily frothed when placed on ice and thoroughly chilled before whipping it. Place the froth on a seive and all that drops through can be returned to the bowl and rewhipped.

CHARLOTTE RUSSE—NO. TWO.

One quart cream, 1 teaspoonful vanilla, ¾ cupful granulated sugar, ½ pack gelatine, lady fingers. Line the mould with lady fingers. Soak the gelatine in ½ cupful cold milk. Whip the cream to a stiff froth; set the bowl in a dish of ice-water. Sprinkle over the cream the sugar and vanilla. Pour ½ cupful boiling milk or water over the soaked gelatine. When well dissolved strain. Stir gently until it begins to thicken, and add the cream from the top. When it will just pour, fill the moulds and set away on ice.

CHARLOTTE RUSSE—NO. THREE.

Six eggs, 1 quart cream. Beat yolks of eggs very light, then add a tablespoonful sugar for each egg, beat again Beat whites of eggs to a stiff froth. Whip cream. Soak ten minutes, add ⅓ box gelatine, then dissolve with boiling water. Add to that 1 wine-glass wine. To the eggs —the yolks—add 1 teaspoonful vanilla, add to the yolks the whites and the cream. Lastly—pour in the gelatine hot till nearly congealed.

STRAWBERRY ICE CREAM.

Two quarts berries mashed smooth, 2 quarts cream whipped well and made very sweet. When the cream begins to freeze add the berries.

Eddy's Triple Extracts are as natural as the fruit itself.

SPANISH CREAM.

Soak for 1 hour ½ box gelatine in ½ pint milk. Beat to a stiff froth the whites of 6 eggs in a deep bowl. Put a quart milk on the stove, and while it is coming to a boil beat with the yolks 1½ cupfuls sugar. When the milk is scalding hot stir in the yolks and gelatine, then cook as for custard. When boiling hot pour over the whites, stirring well; flavor with vanilla. Dip mould or cups in cold water before pouring in mixture. Very nice served with sweetened cream.

PINEAPPLE SHERBET.

Grate 2 pineapples and mix with two quarts water and 1 pint sugar, add the juice of 2 lemons and the beaten whites of 4 eggs. Place in a freezer and freeze.

ORANGE GELATINE.

Half box gelatine soaked 1 hour in 1 pint cold water. In it put ½ cupful sugar, 1 orange and 2 lemons. Over all pour 1 pint boiling water. Let all come to a boil, then strain.

ITALIAN CREAM.

One pint whipped cream; sweeten and flavor to taste. Dissolve 1 tablespoonful gelatine in hot water and pour in the cream. Whip good and pour in dishes to mould.

BISQUE.

Dissolve ½ box gelatine in a little warm water. When cool stir into it 1 pint milk and 1 pint rich sweet cream. Sweeten to taste and flavor with vanilla. When this is about half frozen, stir in the well beaten whites of 4 eggs.

When you buy extracts, be sure and specify **Eddy's Triple.**

MILK SHERBET—NO. ONE.

Take 3 pints of milk—put on 1 pint to boil. Peel 3 lemons, and on the peels pour your boiling milk; let it stand till cool. The remainder of the milk sweeten quite sweet, adding a tablespoonful vanilla; add to this the milk from peels. When a little frozen add the juice of the 3 lemons.

MILK SHERBET—NO. TWO.

One box gelatine, 4 quarts milk, 7 cupfuls sugar, 8 lemons, 1 pint boiling water. Squeeze the juice of lemons, then put skins in boiling water, squeeze well, add the lemon juice. Soak the gelatine in a pint of milk, scald the rest of the milk with sugar; add gelatine just before taking from fire. When this is cold, put in the freezer, and when it begins to thicken add lemon juice and water.

LEMON CUSTARD.

Three eggs, 1 cupful sugar, 1 cupful sweet milk, part of juice and the rind of 1 lemon.

COCOANUT CUSTARD.

The whites of 7 eggs beaten to a stiff froth, 2 cupfuls sweet milk, tablespoonful butter, sweeten to taste, 1 large cocoanut grated. The above receipt is sufficient for 4 custards.

FRUIT SALAD.

Prepare 1 box gelatine and let it congeal. Slice in a deep dish a layer of bananas and sprinkle with sugar. On

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You can get as much flavor from half the quantity, where Eddy's Triple Extracts are used.

this put a layer of gelatine. Next a layer of oranges, sprinkled with sugar. Instead of slicing the oranges, it is nicer to cut them up into small pieces. Then another layer of gelatine. Then a layer of grated pineapple, sprinkled with sugar, and conclude with layer of gelatine. Of course, the layers are repeated according to size of dish. Set this on ice or in a cool place until ready to serve.

ORANGE JELLY.

Soak ½ box gelatine in ½ cupful cold water until soft. Then pour on it 1 cupful boiling water, 1 cupful lemon juice, 1 cupful sugar and 1 pint orange juice. Strain and set to cool.

ORANGE BASKETS.

Cut as many oranges as will be required. Leave ½ of peeling whole for basket and a strip ½-inch wide for handle and cut the edges fancy. Set the baskets in pan of ice after all pulp has been removed. Use pulp and juice for making orange jelly. When jelly is cold, but *not before*, but before it hardens, fill the baskets. Put a spoonful whipped cream on top of each. Tie the handles with pretty ribbon and serve on fancy dish.

In fine pastry it is necessary to use the best extracts. Use Eddy's

CUSTARD SOUFFLE.

Rub 2 scant tablespoonfuls butter to a cream, add 2 tablespoonfuls flour and rub again. Pour on gradually 1 cupful hot milk. Cook 8 minutes in double boiler, stirring often. Separate yolks and whites of 4 eggs. Beat yolks, add 2 tablespoonfuls sugar. Add this to milk mixture. Set away to cool. Half an hour before serving

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beat whites stiff. *Cut* (not stir with a spoon) them into yolks lightly. Bake in buttered pudding dish in moderate oven. Serve with creamy sauce.

Creamy Sauce.—Cream ¼ cupful butter, add ½ cupful powdered sugar, 2 tablespoonfuls cream or milk and 1 teaspoonful vanilla. Beat thoroughly.

We are supplying Eddy's Extracts and Baking Powder to the finest trade. Ask your grocer for them.

PIES.

> "No soil on earth is so dear to our eyes,
> As the soil we first stirred in terrestrial pies."
> —*O. W. Holmes.*

LEMON MERINGUE.

Yolks of 6 eggs, 1 cupful sugar, grated, rinds and juice of two lemons; cook in a farina kettle until it thickens; then have ready the whites of 4 eggs, whipped to a stiff froth, and mix together, stirring rapidly. Afterward have a sponge cake, layer it with the maringue. The remaining two whites beat to a froth, with 2 tablespoonfuls sugar. and spread over the top, and place in the stove to brown.

GREEN APPLE PIE.

Peel, core and slice tart apples enough for a pie, sprinkle them with 3 tablespoonfuls sugar, 1 teaspoonful cinnamon, level tablespoonful sifted flour, 2 tablespoonfuls water, a few bits of butter; stir all together with a spoon, put into a pan lined with pie-crust, cover with a top crust and bake 40 minutes.

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CREAM PIE.

Yolks of 4 eggs, ½ teacupful butter creamed, ½ teacupful sweet milk mixed with teaspoonful corn starch, ½ pound brown sugar cooked until almost burned; teaspoonful vanilla. Bake in paste.

LEMON PIE.

Three cupfuls sugar, 6 eggs, juice and grated rind of 3 lemons, heaping tablespoonful corn starch; wet and cook in ½ pint boiling water. Add tablespoonful butter and add to the other ingredients.

MOLASSES CUSTARD.

Two teacupfuls molasses, 1 teacupful sugar, 3 eggs, 1 tablespoonful melted butter, 1 lemon, a little nutmeg; beat and bake in pastry.

LEMON PIE.

Three eggs to a pie, 1 tablespoonful sugar to each egg, beat yolks and sugar together very light. Take 1 heaping tablespoonful butter, then melt it. Add sugar and egg, 1 lemon; beat the whites very light and add just before putting in pastry.

Pastry.—One teacupful flour, piece of lard the size of an egg, pinch of salt. Wet with ice water, put on ice for 2 hours, then roll out and paste twice with butter. Put the pastry in the oven and bake until cooked through, then add the filling, placing on the bottom of the oven, and brown. This requires a moderate oven.

Wherever Eddy's Reliable Baking Powder is used, the trade will have no other.

CREAM PIE.

One cupful sngar, 1½ cupfuls flour, 1 teaspoonful yeast powder, sifted with flour, 3 eggs, whites beaten separately to a stiff froth. Mix the yolks with the sugar, add 1 tablespoonful milk, put in the flour and then the white of the eggs. Bake in thin, flat pans almost 10 minutes; split the pies and put in the cream.

Cream for Pies.—Boil ½ pint milk; add 1 large tablespoonful flour, mixed with cold milk, ½ cupful sugar, 1 egg and teaspoonful extract of vanilla.

Eddy's Extracts are made from the purest materials.

OLD VIRCINIA CHESS CAKE PIE.

Four eggs, beat in sugar until egg is thick, ½ cupful butter, 1 cupful sweet milk, 2 tablespoonfuls sifted corn meal. Bake on a rich crust.

CHEESE CAKE.

To 1 dozen yolks, add 1 pound sugar, ½ pound butter, creamed very light, and 1 fresh lemon, peel and juice. Bake in tins lined with rich pastry.

PEACH COBBLER.

Stew and sweeten the peaches, roll the pastry in sheets the same size and bake. Pile it with the fruit in layers. On top lay some slender strips of pastry, sprinkle with sugar, and serve with cream.

STRAWBERRY SHORT CAKE.

Two heaping teaspoonfuls baking powder, sifted into 1 quart flour, scant ½ teacupful butter, 2 tablespoonfuls sugar, a little salt, enough sweet milk (or water) to make a soft dough; roll out almost as thin as pie crusts, place 1 layer in a baking pan and spread with a very little butter, upon which sprinkle some flour; then add another layer of crust and spread as before, and so on until all is used. Bake about 15 minutes in a quick oven, turn out upside down, take off the top layer (the bottom when baking), place on a dish, spread plentifully with strawberries (not mashed), previously sweetened with pulverized sugar, place layer upon layer treating each one in the same way. To be served warm, with sugar and cream.

PUDDINGS.

> "I sing the sweets I know, the charms I feel,
> My morning incense, and my evening meal,
> The sweets of hasty pudding."
>
> —*Barlow.*

BROWN BETTY.

Butter well a pudding dish and put in a layer of stewed fruit. Sprinkle this with sugar and little pieces of butter. Add a part of the grated rind and juice of a lemon. Upon this put a layer of grated bread crumbs. Then again the fruit, etc., the layer alternating until the dish is full, the last layer being of the bread crumbs. Place this in the oven a few minutes until baked a light brown. Serve with cream or sauce. A simple sauce is made as follows: Mix together 1 tablespoonful butter, 2 tablespoonfuls flour, 4 tablespoonfuls sugar, yolk of 1 egg. Pour on this 1 gill boiling water, stirring constantly. Then add the beaten white of the egg and flour. If not sufficiently thick, let it cook a few minutes.

Eddy's Reliable Baking Powder is absolutely pure. Every package is guaranteed.

COCOANUT PUDDING,

One cocoanut grated, 3 eggs, 1 cupful sugar. Parboil the cocoanut in its own milk; add the eggs, well beaten, then sugar. Flavor with vanilla and bake in a deep pie pan. Serve with cream, if preferred.

TRANSPARENT PUDDING.

One dozen eggs, beaten separately, 1 pound sugar, 1 pound butter. Have a rich pie crust prepared and baked. Mix the eggs, sugar and butter together nicely and place in a vessel, and stir gently over the fire until done. (If placed in a vessel of water it is less liable to burn.) Then take off and put on prepared crusts and return to oven to brown.

JELLY PUDDING.

One pint sweet milk, put on to boil. Into this stir the yolks of 4 eggs and 4 heaping tablespoonfuls sugar. Let it boil until the custard is smooth. Have ¼ box gelatine in soak with ½ cupful cold water. When the custard is cold, stir in the gelatine dissolved in ½ cupful boiling water, and as this begins to thicken the custard, stir in the 4 whites, beaten to a stiff froth. Season with vanilla, put into moulds, like you use for blanc-mange. When ready to serve, dip the moulds quickly into hot water and turn out on a flat dish. Eat without cream, like Charlotte russe.

If you will use Eddy's Reliable Baking Fowder, you will not have bad luck with your cooking.

ENGLISH CHRISTMAS PLUM PUDDING.

One pound rasins, 1 pound currants, 1 pound suet, ¼ pound citron, all chopped fine, 5 pounds bread crumbs, 2 pounds sugar, 2 nutmegs, 2 teaspoonfuls cinnamon, ½ teaspoonful cloves, ½ teaspoonful allspice. Mix all together, then add 3 eggs, ½ pint whiskey. If that does not make it moist enough, add a little milk. Grease bowl and wrap well in cloth. Do not let any water get in the pudding while boiling. Keep boiling all the time for 18 hours.

QUEEN OF PUDDINGS.

Two glassfuls light-bread crumbs, 4 glassfuls sweet milk, ½ cupful sugar, yolks of 4 eggs, butter size of an egg. Mix well and bake till custard is firm, then take out of oven and let cool while you beat the whites of 4 eggs. Add tablespoonful sugar to each egg, spread a layer of jelly or jam on the custard, and pour the whites over it. Put back in the stove till brown.

WOODFORD PUDDING.

Three eggs, 1 teacupful sugar, ½ teacupful butter, 1 teacupful flour, 1 teacupful jam or preserves, 1 teaspoonful soda dissolved in 3 teaspoonfuls sour milk, cinnamon and nutmeg to taste. Mix all well together and bake slowly in a pudding pan. Serve with sauce.

TAPIOCA PUDDING.

Put 1 cupful pearl tapioca to soak over night in 1 pint water. In the morning add another pint of water and 3 cupfuls dark brown sugar. Cook slowly. When clear, add 1 tablespoonful vanilla. Serve cold with cream.

Eddy & Eddy have been years perfecting their celebrated Extracts and Baking Powder.

CAKE.

"Aye, to the leavening, but here's yet in the word hereafter the kneading, the making of the cake, the heating of the oven, and the baking. Nay, you must stay the cooking, too, or you may chance to burn your mouth."—*Shakespeare*.

SPONGE CAKE.

To 10 eggs take the weight of the eggs in sugar and ½ their weight in flour. Beat yolks and sugar thoroughly, add the whites beaten stiff, and then sift the flour in gradually, stirring gently until all the flour is thoroughly mixed with the batter; never beat the batter after the flour is added. The juice of 1 lemon can be added, and makes it lighter. Bake in a very quick oven.

WHITE LEMON CAKE.

Whites of 10 eggs, 1 cupful butter, 3 cupfuls sugar, 4 cupfuls flour, ½ cupful sweet milk, 2 teaspoonfuls baking powder, 2 lemons—grated rind and juice.

VELVET SPONGE CAKE.

Two cupfuls sugar, 6 eggs, leaving out 3 whites; 1 cupful boiling water, 2½ cupfuls flour, 1 tablespoonful baking powder. Beat the yolks a little, add the sugar and beat 15 minutes, add the 3 beaten whites, and the cupful boiling water just before the flour. Flavor. Bake for layer cake. Put between them icing made of the 3 remaining whites beaten to a stiff froth, with 1 cupful pulverized sugar to each egg. Flavor. Any other filling may be used.

We will ask that you try Eddy's Reliab'e Baking Powder.

LITTLE FEATHER CAKES.

One egg, 1 cupful sugar, 2 cupfuls flour, ½ cupful sweet milk, 2 tablespoonfuls butter, 1 teaspoonful baking powder. Flavor.

SNOW CAKE—NO. ONE.

One pound arrow-root, ¼ pound white sugar, ½ pound butter, whites of 6 eggs, flavor to taste. Beat the butter to a cream, stir in the sugar and arrow-root gradually, whip the whites of eggs to a stiff froth, add them to the rest and beat well for twenty minutes. Pour in buttered tin and bake in a moderate oven 1¼ hours. This is a genuine Scotch recipe.

SNOW CAKE—NO. TWO.

Beat 1 cupful butter to a cream, add 1½ cupfuls flour, stir thoroughly; add 1 cupful corn starch, 1 cupful sweet milk, in which 3 teaspoonfuls baking powder have been dissolved. Last, add whites of 8 eggs and 2 cupfuls sugar, beaten well together. Flavor to taste. Bake in loaf or layers, as desired.

LEMON CAKE.

One and a half cupfuls of sugar, 1 cupful butter, 2½ cupfuls flour, 5 eggs beaten separately, 4 teaspoonfuls sweet milk, 1 teaspoonful cream tartar, ½ teaspoonful soda.

For Jelly.—Coffeecupful sugar, 2 tablespoonfuls butter, 2 eggs, and juice of 2 lemons. Beat all together and boil until a jelly. For orange cake, use oranges instead of the lemons.

Eddy's Triple Extracts can be had in any flaver.

GOLD CAKE—NO. ONE.

Yolks of 8 eggs, 1 cupful sugar, ¾ cupful butter, ½ cupful sweet milk, 1½ cupfuls flour, 2 teaspoonfuls baking powder. Flavor.

GOLD CAKE—NO. TWO.

Beat yolks of 8 eggs very light. Mix with them 1 cupful sugar, ¾ cupfuls butter previously stirred to a cream. Add 2 cupfuls sifted flour, ½ teaspoonful soda dissolved in ½ cupful sweet milk. When well mixed stir in 1 teaspoonful cream tartar. Flavor.

SILVER CAKE.

One dozen whites of eggs, 2 cupfuls butter, 4 cupfuls sugar, 2 cupfuls sweet milk, about 7 cupfuls flour. Cream butter and sugar together, then add alternately eggs, milk, and flour. Save a little flour till last, in which sift 2 teaspoonfuls baking powder.

Eddy's Triple Extracts are cheaper, owing to their superior strength

ORANGE CREAM CAKE.

One cupful sugar, ½ cupful butter, whites of 4 eggs, ½ cupful sweet milk, 2 cupfuls flour, 1 teaspoonful baking powder.

For Cream Filling.—Yolks of 3 eggs, ½ pint sweet milk, butter the size of an egg, 4 teaspoonfuls corn starch, sugar to taste. Boil as custard. When cool add the juice of 2 oranges and spread between the layers.

ICE CREAM CAKE.

One cupful butter, 1 cupful corn starch, 2 cupfuls sugar, 2 cupfuls flour, 1 cupful sweet milk, 2 teaspoonfuls baking powder, whites of 8 eggs. Cream sugar and butter, add the milk, the starch and flour with the baking powder sifted in, then the eggs well beaten. Bake in layers. This is nice put together with icing.

WHITE CAKE—(*The cake that never fails*).

Three cupfuls flour, 2 cupfuls sugar, ¾ cupful sweet milk, whites of 8 eggs, ½ cupful butter, 1 teaspoonful cream tartar, ½ teaspoonful soda. Flavor.

Why buy inferior extracts, when Eddy's can be had and will give the best results?

MARSH MALLOW CAKE.

Three cupfuls sugar, 1½ cupfuls butter, 5 cupfuls flour, 1 cupful sweet milk, the whites of 12 eggs, 2 teaspoonfuls baking powder. Cream the butter and sugar, then add the milk slowly, then ½ the eggs and ½ the flour; the other half of the eggs and the rest of the flour, into which first stir the baking powder. Bake in layers, spread icing between, and split the marsh mallows and lay them on very closely. Ice the top and lay on whole marsh mallows. One and a half pounds of marsh mallows will be required.

CHOCOLATE CAKE

Two cupfuls sugar, 1 cupful butter, 1 cupful sweet milk, 4 cupfuls flour (before it is sifted), 4 eggs, 1 teaspoonful soda dissolved in a little water. For mixing—grate ½ pound chocolate, mix smooth with 1½ cupfuls sweet milk, 2 cupfuls sugar, yolks of 2 eggs; boil until very thick and smooth. Set this away to cool, then add 1 teaspoonful vanilla. Make this mixture first, so it can cool while making the cake. When cold, add to the cake and bake in jelly pans. Put together with icing—whites of 6 eggs and 1½ pounds pulverized sugars.

TILDEN CAKE.

One cupful butter, 2 cupfuls pulverized sugar, 1 cupful sweet milk, 3 cupfuls flour, ½ cupful corn starch, 4 eggs, 2 teaspoonfuls baking powder, 2 teaspoonfuls lemon extract. This is an excellent cake.

SPICE CAKE.

Yolks of 7 eggs and 1 whole egg, 1 cupful brown sugar, 1 cupful molasses, 1 cupful sweet milk, 1 cupful butter, 4 cupfuls flour, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 2 teaspoonfuls spice, 1 teaspoonful nutmeg.

FRENCH CREAM CAKE.

One cupful sugar and 3 eggs beaten together, 1½ cupfuls flour and 3 tablespoonfuls cold water. Bake in jelly tins.

Cream.—Take nearly a pint of sweet milk; heat and when nearly boiling add 2 tablespoonfuls of corn starch or flour wet with a little of the cold milk, 2 beaten eggs with ½ cupful sugar. Cook, stirring all the while, until it thickens enough to drop from a spoon; add ½ cupful butter. When cool, flavor to suit.

Eddy's Extract of Lemon cannot be surpassed. It is as natural as the fruit itself.

ANGEL'S FOOD.

Whits of 11 eggs, 4 ounces flour, 12 ounces sugar, 1 saltspoonful salt, 1 teaspoonful cream tartar. Mix flour, sugar, salt and cream tartar and sift 6 times, then stir in eggs. Flavor before beating. Stir gently. Bake in a new pan 50 minutes, slow fire. When done, turn out on tumblers, and when cool, remove from pan.

CREAM ALMOND CAKE.

Cream ½ cupful butter, add 1 cupful sugar; beat well. Add whites of 3 eggs beaten stiff, 1½ teaspoonfuls baking powder with 2 cupfuls flour. Add this altogether with ½ cupful sweet milk to butter and eggs; then ½ teaspoonful almond extract. Bake in deep pie plates. Bake in two pans, and on top of one, before baking, scatter ½ cupful chopped and blanched almonds. Bake in moderate oven. Put white mountain filling between them.

White Mountain Filling.—Boil 1 cupful sugar and ⅓ cupful water until it threads. Pour this slowly on white of 1 egg beaten stiff. Beat until ready to put on cake. Add 1 teaspoonful vanilla, ½ teaspoonful almonds and 1 cupful chopped and stoned French prunes.

RIBBON CAKE.

Two and a half cupfuls sugar, 2½ cupfuls flour, 1 cupful butter, 1 cupful sweet milk, 4 eggs, 2 teaspoonfuls baking powder. Divide the batter in 3 parts. To one part add 1 cupful rasins, 1 currants, spice to taste. Bake 3 parts separately, then put the part with fruit between the other two, spreading a layer of jelly between. Use icing.

If you buy inferior baking powders you run the risk of spoiling your cooking and injuring your health. It is cheaper to buy the best. Eddy's never fails and is absolutely pure.

PUREA CAKE.

First make a white mountain cake of 1 pound each of flour and sugar, ½ pound butter, 1 cupful sweet milk, 6 eggs beaten separately, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, and the grated rind and juice of 2 lemons. Bake in a loaf. When done have ready the following: Grate 2 cocoanuts fine, 1 to mix with the icing on the outside, the other must be beaten quickly into 1 pound sugar boiled until nearly done enough for candy. As it is about to candy, take from the fire and beat it as fast as you can till it cools a little, then take a sharp carving knife and divide the cake into as many layers as you may desire, spread the boiled sugar and cocoanut on each, ice the whole, putting the dry cocoanut over it to make it look like snow.

SPONGE ROLL.

Two cupfuls sugar, 2 cupfuls flour, 6 eggs beaten separately, 2 spoonfuls baking powder, ½ cupful milk or water.

BETSY HAMILTON'S RECIPE FOR SOFT GINGERBREAD.

One teacupful molasses, 1 teacupful sugar, 1 teacupful butter, 4 teacupfuls flour, 3 eggs, 2 tablespoonfuls ginger, 1 teaspoonful cloves, 1 teacupful boiling water added last, after which, sift in 1 tablespoonful soda. Bake at once. Twenty minutes is usually long enough.

SWEET WAFERS.

One egg, ½ cupful sugar, 1 cupful flour, ½ cupful cold water, 1 tablespoonful butter, vanilla or lemon flavoring. They can also be colored with chocolate or pink coloring. Bake in wafer irons.

Many extracts are immitations. Eddy's are **True.**

CARRAWAY SEED CAKE.—(*English Recipe.*)

To a piece of light bread dough, about the size of a large teacup (before rising), sprikle in a tablespoonful carraway seed; set it to rise. When well risen, mix with it a piece of butter the size of a large egg, 1 cupful sugar, 2 eggs well beaten. Beat all together thoroughly, let it rise again, and bake in a moderately quick oven.

CITRON CAKE.

Two whole eggs and yolks of 4 eggs, ½ pound pulverized sugar. Beat 30 to 40 minutes. Add 2 ounces citron and ¾ of a lemon peel chipped fine, and about 4 ounces flour. Mix thoroughly to a smooth fine dough which does not run. Drop on a buttered tin, a teaspoonful at a time, and bake 15 minutes in a moderate oven. To utilize the whites of the 4 eggs you can make

Cinnamon Stars.—Whites of 4 eggs, beaten to a stiff froth, add ½ pound pulverized sugar. Beat 30 minutes, then add ½ pound grated almonds and an even teaspoonful cinnamon. Any flavoring can be used in place of cinnamon. Add more almonds if the dough is not stiff enough to cut. Flour the board with pulverized sugar, roll out to ¼ inch thickness and cut out with a star-shaped cutter; cover the top with icing. Bake 15 minutes in a moderate oven.

CREAM FILLING.

One cupful powdered sugar, ¼ cupful hot water; let them simmer. Beat white of an egg and mix with the above. When cold add ½ cupful chopped rasins, ½ cupful chopped walnuts, ½ tablespoonful grated cocoanut.

Our Extracts and Baking Powder are endorsed by the highest authority for purity and healthfulness.

CHOCOLATE ICING AND ECLAIRS.

Pour into a shallow pan 4 tablespoonfuls scraped chocolate, and place it where it will melt gradually but not scorch. When melted stir in 3 tablespoonfuls cream and 1 tablespoonful water. Mix all well together and add 1 scant teacupful sugar. Boil about 5 minutes and while hot spread between and over the top and sides of the cake, which should be nearly cold. Set in a warm oven to harden. All who have tried recipes vainly hoping to find one where the chocolate sticks to the cake and not the fingers, will appreciate the above. In making those most palatable of cakes, "Chocolate Eclairs," this recipe will be found very satisfactory.

BOSTON CREAM CAKES.

Put into a sauce-pan ½ cupful butter, 1 cupful hot water, bring to a boil, then turn in 1 pint sifted flour all at once, beating and working with a potato masher until perfectly smooth. Remove from fire, and when cool add 5 eggs, yolks and whites, beaten separately, ½ teaspoonful soda and 1 teaspoonful salt. Drop on buttered tins, in large spoonfuls, 2 inches apart. Bake in quick oven 15 minutes. When cold, open one side with scissors and fill with the following:

Cream for Filling.—Two eggs, 3 tablespoonfuls sifted flour, 1 cupful sugar well beaten together, stir slowly into ⅔ of a pint of boiling milk till it thickens. When cool, add teaspoonful butter and flavor to taste.

You cannot afford to use inferior extracts. Eddy's are cheaper in the end.

CRULLERS.

Seven eggs beaten together very light, ¾ of a cupful butter, worked to a cream with 2 cupfuls sugar. Add the eggs to this, a little nutmeg, a scant teacupful milk, flour sufficient to roll out in a thin sheet. Cut with a jagging iron in thin strips about 4 inches wide, and then cut in smaller pieces, cutting each one through the middle, and run the finger in and out. Be sure and have the lard boiling hot before putting them in the vessel.

JELLY ROLLS.

Half cupful sugar, 3 eggs, 1 cupful flour, 1 teaspoonful baking powder. Bake in thin cakes, spread with jelly and roll up (jelly inside) Cut across the roll.

COOKIES.

Two cupfuls granulated sugar, ½ cupful sweet milk, ½ pound butter, 4 eggs, 2 teaspoonfuls baking powder, flavor to taste, then add flour to work as soft a dough as you can roll out on a floured board. Cut thin and bake in a quick oven. Will keep nicely two weeks if placed in a stone jar with cover when cool.

BLACK FRUIT CAKE.

One pound sugar, 1 pound butter, 1 pound flour, 12 eggs, 3 pounds rasins, 2 pounds currants, ½ pound citron, ½ pound figs and dates, ¼ ounce each cinnamon, nutmeg and ground cloves, 1 cupful coffee, 1 cupful molasses and a little soda for molasses. I use molasses and coffee instead of wine and brandy.

No matter how particular you may be, if you use Eddy's Triple Extracts they will suit.

SOFT GINGER CAKE.

Two eggs, 1 teacupful sugar, 1 teacupful molasses, 1 teacupful buttermilk, ½ teacupful butter, 4 teacupfuls flour, 1 teaspoonful soda, 1 tablespoonful ginger.

GINGER SNAPS.

One quart New Orleans molasses, ½ pound butter, ½ pound lard, ½ pound brown sugar, 1 dessertspoonful saleratus, ginger and cinnamon to taste, flour to a stiff dough.

WHITE CAKE.—NO. ONE.

Two cupfuls sugar, 1 cupful butter, 1 cupful milk (scant), 2 teaspoonfuls baking powder, 3 cupfuls flour, whites of 8 eggs. Cream the butter and sugar, add milk and flour, stir in the well-beaten whites of eggs and add baking powder.

WHITE CAKE—NO. TWO.

Whites of 10 eggs, 1 pound sugar, ½ pound butter, ¾ flour, 1 teacupful sweet milk, 1 tablespoonful baking powder. Flavor to taste.

WHITE CAKE.—NO. THREE.

Whites of 6 eggs well beaten, 1 cupful butter and 2 cupfuls sugar, creamed together, 2 teaspoonfuls baking powder, mixed with 4 cupfuls flour, a little more than ½ cupful sweet milk. Flavor.

Marble cake may be made using the above recipe. To 1 cupful of the mixture add 6 tablespoonfuls grated chocolate wet with milk Put a layer of white batter in pan, drop the chocolate batter with a spoon in spots, then pour over the remaing white batter and bake.

Eddy's Triple Vanilla is made from the finest Mexican vanilla beans.

WHITE FRUIT CAKE.

Whites of 26 eggs, 1¾ pounds flour, 1½ pounds sugar, 1 pound butter, 1½ pounds raisins, 2 tablespoonfuls yeast powder, almon flavoring. Do not cut the raisins, but work the seeds out with the thumb and finger at the place the stem comes off, dredge them well with some extra flour, and seive the flour from them, mix them well in the batter and bake.

CONFECTION CAKE.

Make two layers of white cake. For the middle layer take 1 cupful sugar, 1 cupful butter, yolks of 4 eggs, ½ cupful milk, teaspoonful baking powder, 1 cupful raisins, ¼ pound citron, spices to taste. Ice between layers, then ice top and sides.

MARBLE CAKE.

White part—¾ cupful butter, 1½ cupfuls sugar, ¾ cupful milk, 2 cupfuls flour, whites of 6 eggs, heaping teaspoonful baking powder. Dark mixture—1 cupful sugar, ½ cupful butter, ½ cupful milk, 2 scant cupfuls flour, yolks of 4 eggs, teaspoonful baking powder, ½ grated nutmeg, 1 tablespoonful cinnamon, 1 tablespoonful allspice. Put some of the white mixture first into the pan, and then drop in some of the dark mixture until all is used.

GINGER COOKIES.

One cupful sugar (heaping), 1 cupful butter, or butter and lard mixed; 1 cupful molasses, ½ cupful milk, 1 teaspoonful cinnamon, 2 teaspoonfuls ginger, 1 teaspoonful soda, flour to make a stiff dough. Roll thin and bake in a quick oven.

[illegible] wish the best results, be sure and use Eddy's Triple Extracts.

FRUIT CAKE—NO. ONE.

Sixteen eggs, 1¼ pounds flour, 1¼ pounds butter, 1¼ pounds sugar, ¾ pound citron, 2½ pounds raisins, 2½ pounds currants, 1 cupful wine, 1 tablespoonful ground mace, 1 tablespoonful ground spice, 1 tablespoonful ground cloves, 1 tablespoonful cinnamon drops.

FRUIT CAKE—NO. TWO.

One and three-fourths pounds flour, 1¾ pounds sugar, 1 pound butter, ½ pound lard, 6 eggs, 1 pint buttermilk, 2 teaspoonfuls soda, all kinds of spices, glassful brandy, 2½ pounds raisins, 2½ pounds currants, ½ pound citron, 1 pound dates, ½ pound figs, 1 pound English walnuts.

PRINCE OF WALES CAKE.

White part—¾ cupful butter, 2 cupfuls white sugar, ⅔ cupful sweet cream or milk, 4 light cupfuls flour (after sifting), 2 teaspoonfuls baking powder sifted with the flour; cream the butter and sugar and add the milk; the whites of 8 eggs well beaten and added alternately with the flour. Dark part—¾ cupful butter, 2 cupfuls brown sugar, 2 cupfuls chopped raisins, 1 cupful buttermilk, 2 teaspoonfuls soda dissolved in the buttermilk, 2 tablespoonfuls molasses, yolks of 6 eggs, 4 cupfuls flour, 1 teaspoonful each of cinnamon, cloves and allspice, ½ a nutmeg. This makes six layers. Put together with icing.

ROCHESTER JELLY CAKE.

One cupful sweetmilk, 2 cupfuls sugar, ⅔ cupful butter, 3 cupfuls flour, 4 eggs, 2 teaspoonfuls baking powder,

Eddy's Reliable Baking Powder is absolutely pure. Every package is guaranteed.

flavoring. Bake ½ in two tins. To the remainder add a large cupful currants, ¼ pound citron, 1 tablespoonful molasses, 1 teaspoonful cinnamon, cloves, spice and nutmeg. Bake this in two tins, put jelly between and then ice.

CHARLOTTE POLONAISE CAKE—FINE.

Two cupfuls white sugar creamed with ⅓ cupful butter, 4 eggs beaten separately, 1 small cupful cream or rich milk, 3 cupfuls flour, 2 teaspoonfuls yeast powder. Bake as jelly cake.

Filling.—Make a custard of 3 cupfuls milk, 6 eggs, beaten light; 2 tablespoonfuls flour, 6 tablespoolfuls sugar. When it thickens, remove and divide into three equal portions. Into one portion put 6 tablespoonfuls grated chocolate and ½ pound macaroons finely pounded, 1 tablespoonful sugar Boil together, stirring constantly, 5 minutes; flavor with vanilla. Into the next portion put ½ pound almonds, blanched and cut fine, and ¼ pound citron cut fine; put in 3 tablespoonfuls sugar; heat to a boil, set aside to cool and flavor with rose-water and almond. Into the third portion put ¼ pound crystallized pineapple cut very fine; bring to a boil and set to cool. Place the chocolate filling between the first and second cakes, next the almonds and citron, next the fruit custard. Ice the top.

CORNICOPIA CAKES.

Mix in a bowl ¼ pound white sugar and 2 ounces flour, break 2 fresh eggs into this and beat well. Rub a little butter or white wax on your baking sheet, take a dessertspoonful of the mixture, spread it around on your tin,

---

You can get as much flavor from half the quantity, where Eddy's Triple Extracts are used.

bake until a nice brown, remove with a knife; as you do so, carefully roll each at the oven's mouth into a cornicopia shape. Fill with pink or white whipped cream, in which a teaspoonful of gelatine is dissoved. Send to the table on a folded napkin.

ORANGE CAKE.

Two cupfuls flour, 2 cupfuls sugar, ½ cupful water, 1 teaspoonful yeast powder, yolks of 5 eggs and whites of 3, juice and grated rind of an orange. Mix as you do sponge cake.

Filling.—Beat the 2 remaining whites to a stiff froth, add 2 cupfuls sugar and juice and grated rind of an orange, spread between the layers and return to the oven a moment to dry.

WATERMELON CAKE.

One cupful butter, 1½ cupfuls sugar, 3 cupfuls flour, ½ cupful sweet milk, whites of 8 eggs, 2 teaspoonfuls baking powder, ½ pound raisins seeded and cut into halves. When mixed together like lady cake, take ⅓ batter and color with Price's fruit coloring. Put pink batter in middle of the pan with raisins scattered through very thick, like watermelon seeds. Put batter on top and sides.

WHITE CAKE—NO. FOUR.

Whites 12 eggs well beaten, 1 cupful butter, 3 cupfuls sugar, 1 cupful sweet milk, 5 cupfuls sifted flour. Cream butter and sugar together, add the milk, then the whites of eggs, and last the flour, with 2 spoonfuls baking powder. Flavor.

Wherever Eddy's Reliable Baking Powder is used, the trade will have no other.

LEOPARD CAKE.

White part.—One and one-half cupfuls sugar, ½ cupful butter, ½ cupful sweet milk, 2½ cupfuls flour and whites of 4 eggs beaten to a stiff froth. Flavor with lemon, and after all the ingredients are mixed, add a light teaspoonful yeast powder. Dark part.—One cupful brown sugar, ½ cupful butter, ½ cupful sweet milk, 2½ cupfuls flour, and the yolks of 4 eggs, 5 tablespoonfuls molasses and 1 heaping teaspoonful yeast powder. Add 1 teaspoonful each of nutmeg, all-spice and cloves, 2 teaspoonfuls cinnamon, 1½ cupfuls chopped rasins and ½ cupful chopped citron. Put in the pan a spoonful of dark and a spoonful of white until all the batter is used.

LADY CAKE.

Whites 16 eggs, ¾ pound butter, 1 pound sugar, 1 pound flour, 1 spoonful baking powder. Cream butter and sugar, add eggs well beaten, then stir in flour and beat well. Flavor.

ANGEL'S FOOD.—NO. TWO.

Whites of 12 eggs, 1½ tumblersful sifted granulated sugar, 1 tumblerful sifted flour, 1 teaspoonful vanilla, 1 teaspoonful cream tartar. Sift the flour 4 times, then add the cream tartar and sift again. but measure it before putting in the cream tartar. Sift sugar and measure it. Beat the eggs to a stiff froth on a large platter. Add the sugar lightly, then the flour very gently, then the vanilla. Do not stop beating until you put it in the pan to bake. Use a pan that has never been greased. Let bake 40 minutes in a moderate oven. Try with a straw, and if too soft let it remain in the oven a few minutes longer. Do not open the oven until the cake has been in 15 minutes.

CANDY.

"The last taste of sweets, is sweetest last."

—*Shakespeare.*

COCOANUT CANDY.

Two pounds sugar, the milk from the cocoanut, with enough water added to make a pint. Let it boil, without stirring, until brittle in water. Pour over the grated cocoanut and beat until it thickens, then drop in small cakes or pour in pans and cut in squares.

CARAMELS.

One-fourth pound chocolate, 1½ ponds pulverized sugar, ¼ pound butter, 1 cupful milk. Flavor with vanilla.

CHOCOLATE CARAMELS.

One cupful grated chocolate, 2 cupfuls brown sugar, 1 cupful molasses, 1 cupful cream, butter size of an egg. Boil until thick, almost brittle, stirring constantly. Turn out on buttered tins, and when almost cold cut in squares.

PEANUT CANDY.

Four quarts peanuts before shelled, 2 pints molasses, 1 teaspoonful soda, 2 teaspoonfuls vanilla. Boil molasses till done, add vanilla and soda, beat "like mad," then stir in the nuts. Stir well and turn into a dish. If you want to keep it, lock it up.

If you will use Eddy's Reliable Baking Fowder, you will not have bad luck with your cooking.

CREAM WALNUTS.

White of 1 egg, same quantity of water, flavor with vanilla, sufficient confectioner's sugar to handle. Beat the egg, water and vanilla until very stiff, then add the sugar. After putting in walnuts roll in granulated sugar.

CHOCOLATE CANDY.

One cupful grated Baker's chocolate, 3 cupfuls granulated sugar, a piece of butter the size of a walnut, with a cupful hot water, a pinch of salt and a teaspoonful vanilla. Stir constantly, and allow it to boil for only 10 minutes. Try it in a cupful cold water, and as soon as it is of the consistency of thickened molasses, pour into buttered tins. Then with a silver knife stir it back and forth till you find it is sugaring, when, marking it off in little squares, you may put it away to cool.

MAPLE NUT TAFFY.

Two pounds maple sugar, 1 pint water. Boil without stirring till brittle, when dropped into cold water. When done, add 1 tablespoonful vinegar. Have ready buttered tins lined with nuts and pour the candy over them. When partly cool mark off into strips or stamp with dies, such as hearts or diamonds.

PEPPERMENTS.

Mix thoroughly in a tin cup 1 tumblerful confectioner's sugar with 8 teaspoonfuls cold water, and flavor with pepperment. Place the tin cup with its mixtures in a pan of boiling water and let it boil 3 minutes, then drop from teaspoon onto buttered paper. Pink pepperments should be colored with cochineal before cooking.

COFFEE.

> "Coffee which makes the politician wise,
> And see through all things with his half-shut eyes."
>
> —*Pope.*

To every person allow 1 large tablespoonful coffee and "1 for the pot," wet that with a little cold water and part of the white of an egg. Then to each spoonful of coffee allow a large coffeecupful boiling water and 1 over; let it boil hard about 5 minutes; then set back on the stove where it will keep very hot until needed. Then always pour through a coffee strainer. Always use Mocha and Java—⅓ Mocha to ⅔ Java; but one of the most important things is to have the coffee-pot always clean and well aired.

Eddy & Eddy have been years perfecting their celebrated Extracts and Baking Powder.

BEVERAGES.

> "Drink down all unkindness."
>
> —*Merry Wives of Windsor.*

CHOCOLATE.

One heaping tablespoonful of chocolate to each cupful of milk. Sweeten to taste. While the milk is coming to a boil, make a paste of the grated chocolate and a little hot milk. Stir until smooth. Just before the milk boils put in the paste, stir until it thickens. When thick enough, add ½ teaspoonful of vanilla to each cupful of chocolate and a little salt.

GINGER BEER.

Put into a kettle 2 ounces of very strong ginger root, ½ ounce cream tarter, 2 large lemons in slices, 2 pounds broken loaf sugar and 2 gallons soft boiling water. Simmer over a slow fire ½ hour. When cold add tablespoonful good yeast. Let ferment 24 hours and bottle for use.

BLACKBERRY NECTAR.

Pour ½ gallon boiling water over 11 pounds berries. Let stand 28 hours, then pour into a bag and let all the juice drip. To each pint juice add ½ pound sugar and stir well. Then add 5 ounces tartaric acid and stir well. Bottle, cork, and set away in a cool place.

We will ask that you try Eddy's Reliable Baking Powder.

RECIPES.

FOR CLEANING CARPETS.

Four ounces borax, 1 bar Ivory soap, 4 ounces washing soda, 1 gallon water; boil all together. Add ½ pint alcohol and 4 gallons water. Spread this on the carpet and rub with a scrubbing brush. Then take a shingle and scrape all the accumulation off. Wipe with a dry cloth and your carpet will look new.

GOOD FOR THE COMPLEXION.

Rose-water, ½ ounce; glycerine, ½ ounce; carbolic acid, 6 drops.

HAIR INVIGORATOR.

Bay rum, 1 quart; alcohol, 1 pint; castor oil, 1 ounce; carb. ammonia, ½ ounce; tincture cantharides, 1 ounce. Mix well. This compound will promote the growth of the hair and prevent it from falling out.

FOR WHITENING THE COMPLEXION.

Tincture camphor, 1 ounce; tincture benzoin, ½ ounce; cologne water, 2 ounces.

Eddy's Extract of Lemon cannot be surpassed. It is as natural as the fruit itself.

HOUSEHOLD HINTS.

Flour.—Keep cool, dry and securely covered,

Glass.—Clean with a quart of water mixed with a tablespoonful amonia.

Ink Stains.—Wet with spirits turpentine; after three hours rub well.

Quicksilver and white of an egg destroys bed bugs.

Watch your back yard for dirt and bones.

Zinc-lined sinks are better than wooden ones.

Buy 5 cents of beef suet from your butcher, put it in the oven, pouring off the grease in a small jar. This will keep for weeks, and is much nicer and sweeter for frying than lard.

When buying rib roast ask the butcher for the bone, which he removes and you pay for. It will make a nice pot of soup. Save all your steak bones for soup.

Rust in Iron.—Kerosene oil will remove it.

Ink Spots on Books.—A solution of oxalic acid will remove them without injuring the print.

Mice.—Pumpkin seed are very attractive to mice, and traps baited with them will soon destroy these little pests.

To Keep Walks Clean.—Sprinkle with weak brine through a water sprinkler, or scatter salt along the walks.

For Burns.—Lime water, olive oil and glycerine, equal parts, applied on lint.

For Sprains.—The white of an egg and salt, mixed to a thick paste, is one of the best remedies for sprains, bruises or lameness, for man or beast. Rub well the part affected.

To Prevent Seasickness.—Make a pad of wool or horse-hair and bind over the stomach. Brandy and water, very weak, is the best remedy to allay the heat and irritation.

To Cure a Cough.—Roast a lemon very carefully with out burning it. When it is thoroughly hot, cut and squeeze into a cup upon three ounces of sugar, finely powdered. Take a teaspoonful whenever the cough is troublesome. It is as good as it is agreeable to the taste.

Sleeplessness.—Wet a cloth in cold water and lay on the back of the neck.

If you buy inferior baking powders you run the risk of spoiling your cooking and injuring your health. It is cheaper to buy the best. Eddy's never fails and is absolutely pure.

MEASURES AND WEIGHTS.

Four teaspoonfuls equal one tablespoonful.

Four tablespoonfuls equal one wineglassful.

Two wineglassfuls equal one gill or half a cupful.

Two gills equal one coffeecupful.

Two coffeecupfuls equal one pint.

Two tablespoonfuls equal one ounce liquid.

One tablespoonful salt equals one ounce.

Four coffeecupfuls sifted flour equal one pound.

One pint granulated sugar equals one pound.

One coffeecupful butter (pressed) equals one-half pound.

One tablespoonful soft butter, well rounded, equals one ounce.

One pint finely chopped meat, packed solidly, equals one pound.

Why buy inferior extracts, when Eddy's can be had and will give the best results?

KITCHEN TIME-TABLE.

BAKING.

Beef, rare, per pound, 8 to 10 minutes.

Beef, well done, per pound, 12 to 15 minutes.

Cake, plain, 20 to 40 minutes.

Cake, sponge, 45 to 60 minutes.

Chickens, 1 to 1½ hours.

Lamb, well done, per pound, 15 minutes.

Pork, well done, per pound, 30 minutes.

Turkey, 10 pounds, 3 hours.

BOILING.

Asparagus, 15 to 20 minutes.
Beans, string, 2 hours.
Cabbage, young, 30 to 40 minutes.
Chickens, 45 to 60 minutes.
Coffee, 3 to 5 minutes.
Eggs, 3 to 5 minutes.
Ham, 5 hours.
Lamb, 1 hour.
Oatmeal, 1 to 2 hours.
Oysters, 3 minutes.
Tomatoes, 15 to 20 minutes.
Spinach, 20 to 30 minutes.
Winter vegetables, 1 to 2 hours.

BROILING.

Chops, 8 minutes.
Steak, 1 inch thick, 4 to 6 minutes.
Fish, thick, 12 to 15 minutes.

FRYING.

Croquettes, 1 minute.
Fritters, 3 to 5 minutes.
Smelts, 1 minute.

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Horoscope

If today's your birthday, May brings a definte change in your recent accent on finances. You need to conserve any extras coming in, and to hold tighter to what you have so there won't be so much outgo. July promises to be a rather hectic month, and in August you may have to readjust your activities to fit in with some restrictions.

There are some interludes favorable for getting little details cleared up, so perhaps a morning of little chores would be the right way to get started. Some major problems can be discussed with those in power if you happen to be in some situation of political mportance. Unfortunately, some stronger aspects are in the works for early this week.

◆

LITTLE ROCK, Ark. (AP) — An automobile driver trying to enter a busy boulevard during the rush hour sweated and fumed as he watched the bumper-to-bumper traffic. Presently, he got out of his car, walked to a switch box a few feet away and turned on the pedestrain light. Cars screeched to a halt and the "pedestrain" walked across the street. His companion drove his car through the lane. Once through the intersection, his compaion slid over, the man got in his car and they drove away. No one got his name.

To judge by our belts
Are often more waisted
Than anything else.
— S. Omar Barker.

Horoscope

If today's your birthday, affairs should take a new turn this week. You can expect some good things to come your way in the next few months if you take advantage of new opportunities coming up for you. You can't fall asleep on the job, though, as it is up to you to recognize Lady Luck when she speeds by. Get set to keep right up with her for a while. Avoid emotional entanglements in February, and keep a steady hold on your emotions in the middle of the year as other people may be trying to break away or upsetting the applecart. Your responsibilities are still restricting but will lift soon if you try to solve your problems by looking at them realistically. March and April can be romantic, interesting and bring increased social activity.

This would be a good time to get in touch with friends, particularly older friends and those who may have had some difficulties in the past year. Let them know that you think of them either by letter or telephone. Also write down your ideas or resolutions as a guide to the future, or meet with others in conference to make plans. The evening hours are particularly constructive for practical affairs, but not so good for romantic dates. Keep entertainment on the sober side and in discussions stick to solid facts. It is a good time to get a sensible look at your affairs and straighten out details. Those born around May 1 can be prepared for an upward swing in their affairs soon.